# Plaited bread

Recipe by V-ZUG Ltd.



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| Preparation | 30 Mins |
| Resting time | 2 Hrs |
| Cooking time | 30 Mins |
| Piece | 1 |
| Appliance | CombiSteamer V6000 45 from 2021 |

This plaited bread, or Zopf, is traditionally eaten on Sunday in Switzerland. The yeast dough is shaped into a plait (some creativity is allowed here!) and it develops its typical golden brown colour during baking. Whether served for breakfast or brunch, freshly baked it is really delicious with butter and jam.

## Dough

500 g wheat and spelt flour or white flour

2 tsp sugar

1½ tsp salt

½ yeast cube (about 20 g), crumbled

300 ml milk

1 egg

50 g butter, chopped into cubes

## Shaping

1 egg, beaten

## Dough

Mix the flour, sugar and salt in a bowl. Mix in the yeast. Pour in the milk, add the egg and butter, then knead into a soft, smooth dough. Cover the dough and leave to rise at room temperature for about 1½ hours until double in size.

## Shaping

Cut the dough in half and roll into two strands of equal length and thicker in the middle. Place the strands crosswise one over the other and form a plait. Place the plaited bread on a lined baking tray, brush with a little egg and leave to rise for about another 30 minutes. Preheat the cooking space to 190 °C using the professional baking glazed mode. Brush the plaited bread with a little egg one more time, put the tray into the preheated cooking space and bake for about 30 minutes.

**(Pre-)heat cooking space to 190 °C with Professional baking glazed**

**Put the pastry in**

**Professional baking glazed 190 °C for 30 Mins**

## Tips

The proofing time can be shortened with the professional baking proofing function: do the first proof at 32 °C for about 1 hour and the second proof at 32 °C for about 45 minutes.

The classic plaited loaf has two strands, but made with four or five strands it looks really pretty.

## Accessories

Baking tray

## Additional information

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